

BRUNCH

Saturday & Sunday 7am-3pm

Pain au chocolat 5.5

Toast or English muffin, butter, preserves 6

Fresh seasonal fruit, Buffalo yoghurt 13

House-made granola, Buffalo yoghurt, honeycomb 14

Champagne ham & Gruyère croissant 14

Toasted bagel, egg & avocado, shaved radish, watercress 13

Toasted bagel, cold-smoked salmon, cream cheese, dill pickle, lemon 17

Eggs on toast [poached, scrambled or fried] 10

Bacon buttie, fried egg, mushroom ketchup, ciabatta roll 15

Wood-fired mushrooms on toast, truffled ricotta, fried egg 18

Spanish omelette; potato, olives, capsicum, feta 17

Huevos rancheros, pickled jalapeños, polenta bread 19

Smoked fish kedgerree, curried rice, boiled egg 21

Eggs Benedict; poached eggs, ham, herbed hollandaise 18

Eggs Florentine, potato rösti, hollandaise 17

Grilled Wagyu burger, Gruyère, bread & butter pickles, fries 24

Mushroom & lentil burger, kohlrabi rémoulade, frisée, fries 22

Chestnut & ricotta gnocchi, pumpkin, mushroom, cavolo nero [v] 25

Lambwich; smoked labne, grilled cos hearts, ciabatta 17

Winter greens & grain salad, halloumi, pumpkin seeds [v, ve] 18

add grilled fish 7

add steak [100g] 10

Beer battered fish, shoestring fries, homemade tartare sauce 24

200g Wakanui sirloin, café de Paris butter, shoestring fries 26

SIDES

Bacon 5 Pork & fennel sausage 5 Black pudding 5

Vine tomatoes 5 Mushrooms 6

House salad 8 Shoestring fries, tomato relish 8.5

ELEVENSES

Mimosa 10

Aperol spritz 10

Bloody Mary 15

Irish coffee 10

'Pepped up' Pimms 10

HOT DRINKS

People's coffee from 3.5

TLeafT 4

Chai 4

Hot chocolate 4.5

Lemon, honey & ginger 4.5

JUICES

Homegrown Cold Pressed Juice

Orange 5

Apple 5

Spirulina, wheatgrass & barley grass 6

Almighty organic juices

Apple 6

Beetroot, blackcurrant & ginger 6

Carrot, orange & turmeric 6